

## **Historic, Archive Document**

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Whole Wheat Cracker.

Whole wheat meal..... 400 lbs.  
 Powdered sugar..... 80 lbs.  
 Shortening..... 60 lbs.  
 Water (about)..... 11 gals.  
 Soda..... 2 lbs. 10 ozs.  
 Ammonia..... 2 lbs. 12 ozs.  
 Salt..... 3 lbs.  
 Molasses..... 3 gals.  
 Vanilla flavor

The Cracker Baker, Apr. 1922, p. 60

Soda CrackersSponge

Soft winter wheat patent flour. 400 lbs.  
 Water..... about 24 gals.  
 Yeast..... 12 ozs.  
 Set this 18 hrs. at 78° F. in a room  
 of 80° F. It may be necessary to  
 reduce this time where conditions are  
 such as to make the sponge too old.

Dough

Straight soft winter wheat flour. 400 lbs.  
 Salt..... 10 lbs.  
 Lard..... 80 lbs.  
 Soda..... 4 - 5 lbs.  
 Water..... about 7 gals.  
 Set about 5 hrs. at 84° F.  
 It may be necessary to use more salt  
 than shown here, perhaps 12 lbs.  
 Cracker Baker, p. 62, Dec. 1922.

Soda CrackersSponge

Kansas Flour..... 78 lbs.  
 Med. soft winter flour..... 40 lbs.  
 Yeast..... 1-3/4 oz.  
 Water..... 7 gals.  
 Malt extract..... 2 ozs.  
 Set sponge at 68° for about 17 hrs.  
 Sponge should be about 80° when taken.

Dough

Salt..... 2 lbs. 5 ozs.  
 Lard..... 16 lbs.  
 Med. soft flour..... 78 lbs.  
 Soda..... 2 lbs.  
 Proof about 5 hrs. Bake at 550° F.  
 Baker's Review, June, 1923, p. 52.

Milk Lunch Biscuits

Short patent flour..... 1000 lbs.  
 Granulated sugar..... 40 lbs.  
 Shortening..... 150 lbs.  
 Salt..... 7-1/2 lbs.  
 Soda..... 7-1/2 lbs.  
 Tartaric acid..... 4-1/4 lbs.  
 Water..... About 44 gals (170° F.)

Cracker Baker, Dec. 1923, p. 55.

Whole Wheat and Milk CrackerFormulaSponge

Whole wheat flour..... 1 bbl.  
 Water..... 12 gals.  
 Yeast..... 8 ozs.  
 Honey..... 12 lbs.  
 Let sponge set about 14 hrs. &  
 sweeten with soda as in cracker sponge.

Dough

Whole wheat flour..... 1 bbl.  
 Whole potato flour..... 6 lbs.  
 Skim milk powder..... 12 lbs.  
 Compound or lard..... 20 lbs.  
 Butter..... 10 lbs.  
 Salt..... 3 lbs.  
 Powdered sugar..... 10 lbs.  
 Water..... about 3 gals.  
 The Cracker Baker, May 1922.

Oyster Crackers

Flour..... 5 bbls.  
 Lard..... 90 lbs.  
 Salt..... 10 lbs.  
 Yeast..... 12 ozs.  
 Soda..... 6 lbs.  
 Water..... 36 gals.

Set sponge with 3 barrels of  
 flour + yeast + 32 gallons of water  
 over night. Next morning break up  
 sponge, add salt, lard, 4 gallons of  
 water and 2 barrels of flour. While  
 mixing sift soda over dough and mix  
 until clear. Proof 2 to 3 hours.  
 Bake in hot oven.

Bakers Review, October, 1916,  
 page 118.

1. The first part of the report  
describes the general situation  
of the country and the  
population. It also mentions  
the main cities and the  
climate.

2. The second part of the report  
describes the economic situation  
of the country. It mentions  
the main industries and the  
agriculture.

3. The third part of the report  
describes the social situation  
of the country. It mentions  
the main social problems and  
the education system.

4. The fourth part of the report  
describes the political situation  
of the country. It mentions  
the main political parties and  
the government.

5. The fifth part of the report  
describes the cultural situation  
of the country. It mentions  
the main cultural traditions and  
the arts.

6. The sixth part of the report  
describes the environmental situation  
of the country. It mentions  
the main environmental problems  
and the natural resources.

7. The seventh part of the report  
describes the international situation  
of the country. It mentions  
the main international relations  
and the foreign policy.

8. The eighth part of the report  
describes the future prospects  
of the country. It mentions  
the main challenges and the  
opportunities.

9. The ninth part of the report  
describes the conclusion of the  
report. It mentions the main  
findings and the recommendations.

10. The tenth part of the report  
describes the appendix of the  
report. It mentions the main  
data and the sources.